



m/v Silver Cloud
Memorandum

Internal

TO:	Mrs. Julia E. Chervoni – VPMO Capt. Mazzetti – Suprtd. Mr. Puppo
CC:	Silver Cloud Chief Eng. / Staff Capt. / Hotel Director
FROM:	M.Macarone Palmieri Master Silver Cloud
DATE:	Wednesday, March 29 th , 2003
SUBJECT:	USPH Inspection in San Juan, Puerto Rico 03/18/03

The following actions have been taken to correct each of the deficiencies noted during the sanitation inspection conducted on board the vessel SILVER CLOUD on March 18, 2003 in the port of San Juan, Puerto Rico.

No	Reference	Inspection Results & Ship Corrective Action Taken
1	21	Main Galley: Loose Sealant was noted around the chute in the technical space of the ice machine. This area was also soiled. Ship Corrective Action Taken: IN PROGRESS
2	27	Main Galley: Area around the chute in the technical space of the ice machine was also soiled. Ship Corrective Action Taken: IN PROGRESS
3	20	Main Galley The refrigerator in the coffee station was out of order and the milk dispenser refrigerator was out of order. Ship Corrective Action Taken: Request new gasket :S-SC-03/0048-Ma
4	33	Main Galley Rough surfaces were noted in the small deck drain area under the coffee machine. Ship Corrective Action Taken: COMPLETED
5	36	Main Galley The light bulbs were too large for the Nemco portable heat lamp unit. Ship Corrective Action Taken: Request original type : S-SC-03/0003-Ce
6	16	Cold Galley: The thermometers in the walk-in unit noted 50 degrees Fahrenheit &



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		<p>46 degrees Fahrenheit. Food tested in this unit was as follows in Fahrenheit: Edam Cheese 50 degrees F, Mortadella 45 degrees F, Salami, 50 degrees F.</p> <p>Ship Corrective Action Taken: CHEESE WAS MARKED FOR 24 HOUR USAGE AND CONTINUED MONITORING OF THE REFRIGERATOR TEMPERATURE CONTINUED. RESPONSIBLE STAFF WAS REINTRODUCED TO OUR STANDARD PROCEDURES FOR THIS TYPE OF SITUATION.</p> <p>Fridge was in defrost: we adjust defrost time as per galley working schedule</p>
7	29	<p>Cold Galley: A deck stand with a sanitize bucket was staged in front of the hand wash sink.</p> <p>Ship Corrective Action Taken: RESPONSIBLE STAFF WAS REINTRODUCED TO STANDARD PROCEDURES. STAND WAS REMOVED.</p>
8	16	<p>Pastry: Approximately 12 slices of cheese cake were tested at 47.5 degrees F in the under counter fridge.</p> <p>Ship Corrective Action Taken: CHEESECAKE WAS DISCARDED AND THE MONITORING OF THE REFRIGERATOR TEMPERATURES CONTINUED. RESPONSIBLE STAFF WAS RE-INTRODUCED TO STANDARD PROCEDURES.</p>
9	16	<p>Pastry: The cooling of hot foods was not monitored. Chocolate Charlotte was tested @ 67 degrees F and semolina Flan @ 88 degrees F.</p> <p>Ship Corrective Action Taken: BOTH DESSERTS WERE DISCARDED AND RESPONSIBLE STAFF WAS RE-INTRODUCED TO STANDARD PROCEDURES (BLAST CHILLING).</p>
10	38	<p>Hot Galley: The Alto Shaam warmer was out of order – to be replaced.</p> <p>Ship Corrective Action Taken: Request spare parts: S-SC-03/0026</p>
11	08	<p>Hot Galley: The backflow prevention device was mounted with the vertical hole up. Water was noted in the vent hole.</p> <p>Ship Corrective Action Taken:</p>



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		Mounted in right position
12	25	A wet rag was noted on a preparation counter in the fish area. Ship Corrective Action Taken: THE RESPONSIBLE CHEF HAS BEEN REINTRODUCED TO STANDARD OPERATING PROCEDURES.
13	27	The grill drip pan housings were heavily soiled with great & food residue. Ship Corrective Action Taken: GRILL TOPS WILL BE REMOVED AND AREA CLEANED
14	21	The chute area of the grill drip pan housing was difficult to clean. Ship Corrective Action Taken: In the machine is old model, we will suggest the company to replace with new one
15	38	The oven under the cook top was out of order. Ship Corrective Action Taken: Request S-SC-03/0060-Ma
16	26	The drain area of the right kettle was soiled with food residue. Ship Corrective Action Taken: THE RESPONSIBLE PARTY HAS BEEN REINTRODUCED TO THE CORRECT CLEANING METHODS AND DISMANTLING OF THE KETTLE.
17	20	The Hobart vegetable chopper was out of order. Ship Corrective Action Taken: COMPLETED
18	22	The final rinse pressure gauge noted 50 psi (previous violation) Ship Corrective Action Taken: Request pressure regulator: S-SC- 03/0016
19	28	Room Service: The carafes & tea pots were not inverted to drain. Ship Corrective Action Taken: THE RESPONSIBLE STAFF WERE REINTRODUCED TO STANDARD PROCEDURES.
20	26	Room Service A few teakettles had residual tea in them. Ship Corrective Action Taken: THE RESPONSIBLE STAFF WERE REINTRODUCED TO STANDARD PROCEDURES.



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21	37	Room Service The area was hot & humid. Ship Corrective Action Taken: Done
22	20	Crew Galley: The oven under the cook top was out of order. Ship Corrective Action Taken: Request S-SC-03/0060-Ma
23	20	Crew Galley The portable refrigerator was out of order. Ship Corrective Action Taken: Done
24	16	Crew Galley Ham in the under counter unit was tested at 44.6 degrees F, Salami 45.5 degrees F and block mozzarella cheese 44.8 degrees Fahrenheit. Ship Corrective Action Taken: ALL FOOD WAS MARKED FOR 24 USAGE. STANDARD OPERATING PROCEDURES WERE RE-INTRODUCED TO THE RESPONSIBLE PART AND WORK ORDERS CONTINUE TO BE PRESENTED FOR ALL REFRIGERATION. Fridge was in defrost: we adjust defrost time as per galley working schedule
25	20	Crew Mess: The heat cabinet was out of order. Ship Corrective Action Taken: Request new temperature controller: S-SC-03/0054-Ma
26	20	Crew Mess: A domestic microwave was noted (Brandt) Ship Corrective Action Taken: We will suggest to buy an appropriate model
27	27	Crew Mess: The technical area of the chute & the ice dispenser was soiled. Ship Corrective Action Taken: in progress
28	19	Provision Area: Dry Stores – Deck 3 Liquor Room Cases & Bottles were stored on the deck. Ship Corrective Action Taken: COMPLETED



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29	33	Provision – Frozen Vegetable Worn Grout was noted at the door threshold. Ship Corrective Action Taken: Re-grout completed – Continuous maintenance in progress
30	39	Butcher Shop A leak was noted at the bucket fill station. Ship Corrective Action Taken: COMPLETED
31	38	The mops were not hung to dry. A sign was not posted on the door. Ship Corrective Action Taken: MOP RACK ON ORDER
32	19	Provision Corridor Ensure that there are no unprotected waste water lines over the food storage areas. Ship Corrective Action Taken: In progress
33	09	Pool: There were a few days when the chlorine level at the pool was less than 1.0ppm with no action taken Ship Corrective Action Taken: Meeting held with all Deck Officers and procedures reviewed - COMPLETED
34	10	Pool: The floatation device was not at the pool Ship Corrective Action Taken: Floatation device in place - COMPLETED
35	41	Ventilation: The air conditioning unit drain pan were not self-draining. An internal vacuum prevents the water from drainig. When the unit is opened the vacuum is broken and the water begins to drain out of the unit. Written before. Ship Corrective Action Taken: We will advise technical office in way to find the best solution to eliminate the problem
36	34	Terrace Café A leak was noted at the steam kettle valve.



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		Ship Corrective Action Taken: Done
37	21 / 27	Terrace Café Galley The drip pan housing was difficult to clean and heavily soiled. Ship Corrective Action Taken: The machine is old model, we will suggest the company to replace with new one
38	18	Raw English bacon was stored over ready to eat ham in the portable fridge. Ship Corrective Action Taken: STANDARD PROCEDURES WERE RE-INTRODUCED TO THE RESPONSIBLE PERSONNEL.
39	20	The under counter refrigerator was out of order. Ship Corrective Action Taken: Request new coil for solenoid valves: S-SC-02/0024-Ma
40	22	Terrace Café Scullery The glass wash unit was out of order. Broke down on day of inspection. Ship Corrective Action Taken: Under investigation to prepare spare parts list
41	20	Food Service General Several Refrigeration Units had thermometers that registered well over 41degrees F. Several were noted to have potentially hazardous foods in the temperature danger zone. The refrigeration unit temperature log for the a.m. of the inspection noted good temperatures. Ship Corrective Action Taken: Fridge was in defrost: we adjust defrost time as per galley working schedule
42	21	The non-food contact surfaces of equipment were difficult to clean due to gaps, loose sealants, open seams & holes. Ship Corrective Action Taken: In progress

Best Regards



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Master_____

Hotel Director_____

[acknowledged by]

Chief Engineer_____

Staff Captain_____